

LAMBEAU FIELD

Catering Menu



Breakfast



Continental Breakfast

All Continental Breakfast selections include Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

EXECUTIVE BREAKFAST **\$11 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Yogurts (GF, V)

SUNRISE BREAKFAST **\$15 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Individual Parfaits (N, V) *with Vanilla Yogurt, Granola, Berries*
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

GREEN & GOLD BREAKFAST **\$17 per person**

Select one: Egg & Cheese Croissant or Egg, Cheese & Sausage English Muffin
Build-Your-Own Parfait: *Vanilla Yogurt, Granola, Berries* (N, V)
Petite Pastries (N)
Assorted Granola Bars (DF, N, V)
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

Add Additional Beverages
See Page 11 for Selections

Bloody Marys, Mimosas
See Page 40 for Selections

Breakfast Tables

Breakfast Tables include Fresh Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

FRESH START TABLE

\$17 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Petite Pastries (N)
Country Fresh Scrambled Eggs (GF) with Shredded Cheddar Cheese, Chives
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)

FARMHOUSE TABLE

\$20 per person

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)
Select one: Bagels (DF, N, V) with Cream Cheese, Butter, Fruit Preserves or Cinnamon Rolls (V)
Country Fresh Scrambled Eggs (GF) with Shredded Cheddar Cheese, Chives
Bacon (DF, GF) and Sausage (DF, GF)
Potatoes O'Brien (DF, GF, V)
Select one: Pancakes (V) or French Toast (V) with Maple Syrup, Whipped Cream, Berry Compote

ACTION BRUNCH

\$29 per person

\$75 Charge per Chef Required. We Require Three (3) Chefs for every 75 Guaranteed Guests.

Omelet Station (see page 6 for Station description)
Breakfast Potato Station (V)
Potatoes, Sautéed Onions & Peppers, Cheddar Cheese, Ketchup, Hot Sauce, Salsa, Sour Cream
Breakfast Carvery Station
Select one: Smoked Ham (DF, GF) or Fried Turkey (DF, GF)
with Herb Mayonnaise, Cranberry Orange Relish, Honey Mustard
Build-Your-Own Parfait Station (N, V) with Vanilla Yogurt, Granola, Berries
Petite Pastries (N)

Add Additional Beverages

See Page 11 for Selections

Bloody Marys, Mimosas

See Page 40 for Selections

Breakfast Table Enhancements

The following selections may be added as an enhancement to any Breakfast Table.

BUILD-YOUR-OWN PARFAIT STATION **\$5 per person**

Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)

FRENCH TOAST AND PANCAKE STATION **\$6 per person**

Hand-dipped French Toast and Pancakes, made-to-order with a variety of fillings and toppings:
Infused Syrups, Fresh Berries, Chocolate Chips, Whipped Cream, Butter

\$75 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

OMELET STATION **\$8 per person**

Country Fresh Egg Omelets, cooked-to-order with a variety of fillings & toppings:

Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Bacon, Sausage

\$75 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

BREAKFAST CARVERY (DF, GF)

| | |
|------------------------------------|------------------------|
| Smoked Country Ham or Fried Turkey | \$8 per person |
| Prime Rib | \$10 per person |
| Roasted Tenderloin | \$12 per person |

CONDIMENTS

Ham or Turkey: Herb Mayonnaise, Cranberry Orange Relish, Honey Mustard

Prime Rib or Roasted Tenderloin: Au Jus, Horseradish Cream

\$75 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.

THE ULTIMATE OATMEAL BAR

| | |
|-------------------------|-------------------------|
| Rolled Oats (GF, Vegan) | \$45 per skillet |
| Steel Cut Oats (Vegan) | \$55 per skillet |

TOPPINGS

Slivered Almonds, Raisins, Brown Sugar, Milk

Serves Approximately 25 Guests

Morning à la Carte & Customizations

BAKERY BY THE DOZEN

| | |
|--|------|
| Assorted Donuts | \$38 |
| Petite Danishes | \$20 |
| Petite Muffins | \$20 |
| Croissants <i>with Butter, Fruit Preserves</i> | \$39 |
| Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i> | \$32 |
| Fresh-Baked Jumbo Cookies | \$38 |
| Fresh-Baked Regular Cookies | \$22 |
| Assorted Brownies | \$38 |
| Lemon Bars | \$38 |

SNACKS

| | |
|---|----------------|
| Whole Fresh Fruit | \$22 per dozen |
| Assorted Granola Bars | \$26 per dozen |
| Sliced Fruit, Berries, Yogurt Dip | \$6 per person |
| Individual Yogurts | \$3 each |
| Assorted Greek Yogurts | \$4.50 each |
| Yogurt Parfait <i>Vanilla Yogurt, Berries, Granola</i> | \$5 each |

CROISSANT BREAKFAST SANDWICHES

\$50 per dozen

Select one: Egg & Cheese or Bacon, Egg & Cheese

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$50 per dozen

Select one: Egg & Cheese or Bacon, Egg & Cheese

CUSTOMIZE ANY BREAKFAST SELECTION

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

Sub: Egg Beaters (GF)

Sub: Turkey Bacon (DF, GF) or Turkey Sausage (DF, GF)

add \$1 per person

add \$2 per person

add \$3 per person

Add Additional Beverages
See Page 11 for Selections

Bloody Marys, Mimosas
See Page 40 for Selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Breaks & Beverages



One-Hour Specialty Themed Breaks

COOKIES & MILK (V)

\$10 per person

Fresh-baked Jumbo Cookies (N)
Includes: Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin
Kemps® 2% & Chocolate Milk

STADIUM PICNIC

\$11 per person

Mini Johnsonville® Brats (DF, GF) *with Ketchup, Mustard, Onions, Buns*
Kemps® French Onion Dip (GF) *with Kettle Chips*
Assorted Fresh-baked Jumbo Cookies (N)

SPA

\$12 per person

Individual Seasonal Fruit & Berry Salads (DF, GF, V)
Assorted Yogurts (GF, V)
Granola Bars (DF, N, V)

TIME OUT

\$12 per person

Fruit & Cheese Platter (GF, V) *with Gourmet Crackers, Lahvosh*
Spinach Artichoke Dip (GF, V) *with Tortilla Chips*
Fresh-baked Jumbo Chocolate Chip Cookies (N)

FIESTA

\$13 per person

Black Bean & Cheese Quesadillas (V)
Chicken Taquitos
Chili con Queso Dip (GF) *with Tortilla Chips, Salsa, Pico de Gallo, Sour Cream*

GUACAMOLE STATION (DF, GF)

\$13 per person

Create-your-own Guacamole with a variety of fillings & toppings:
Salsa Verde, Salsa Roja, Cilantro, Tomatoes, Jalapeños, Bacon, Corn
Served with House-Fried Tortilla Chips

Add: Lobster (DF, GF) or Shrimp (DF, GF) \$6 per person, per selection

Beverages

HALF-DAY SERVICE (Limit 5 hours) **\$10 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

FULL-DAY SERVICE (5+ hours) **\$16 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,
Assorted Coca-Cola Products, Nicolet Bottled Water

HOT BEVERAGES

Regular Coffee & Decaffeinated Coffee **\$39 per gallon**
Half & Half, Sugar, Sugar Alternatives

Customize Your Coffee Station

Gourmet Flavored Coffee **\$45 per gallon**
Flavored Creamers add \$10, per day
White & Brown Sugar Cubes add \$10, per day
White & Dark Chocolate Shavings add \$20, per day

Herbal Teas **\$2 per bag**
Hot Chocolate **\$30 per gallon**
Hot Apple Cider **\$30 per gallon**
Keurig Coffee Station **\$4 per K-Cup**
(for groups of 20 or less)
Assorted Coffees, Teas, Hot Chocolate

COLD BEVERAGES

Assorted Coca-Cola Products **\$3 per 12 oz. can**
Coke, Diet Coke, Sprite
Nicolet Bottled Water **\$3 per 20 oz. bottle**
Sparkling Water **\$4 per 12 oz. can**
Regular and Assorted Flavors
Minute Maid Fruit Juices **\$3 per 12 oz. bottle**
Apple, Orange
Kemps® Milk Chugs **\$3 per 16 oz. bottle**
2%, Chocolate
Fresh-Brewed Iced Tea **\$30 per gallon**
Lemonade **\$30 per gallon**
Fruit Punch **\$30 per gallon**

Add Souvenir Packers Travel Mugs
\$6 per mug

Lunch



Cold Plated Lunch

All Cold Plated Lunch selections are served with: Fresh Seasonal Fruit, Potato Salad, Iced Tea

CHICKEN COBB SALAD (GF)

\$18 per person

Grilled Chicken Breast, Butter Crunch Bibb, Peppered Bacon, Red Onions, Sweet Corn, Tomato, Bleu Cheese, Avocado, Egg

TURKEY BACON WRAP

\$18 per person

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

CHICKEN CAESAR WRAP

\$18 per person

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

PORTOBELLO MUSHROOM WRAP (Vegan)

\$18 per person

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

CHICKEN SALAD CROISSANT (N)

\$18 per person

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

TURKEY CLUB

\$19 per person

Smoked Turkey, Smoked Gouda, Bibb Lettuce, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

ITALIAN ROLL

\$19 per person

Genoa Salami, Capicola, Sun-Dried Tomato Tapenade, Field Greens, Fresh Basil, Herb Aioli, Provolone, Focaccia Roll

CHICAGO-STYLE ROAST BEEF

\$19 per person

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

SUGAR-CURED HAM PRETZEL ROLL

\$19 per person

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

Two-Course Plated Lunch

Unless otherwise noted, all Two-Course Plated Lunch selections are served with: Iced Tea, Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

SALAD COURSE **Select one:**

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

TUNDRA SALAD (GF, N, V)

add \$2 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

GREENS AND GRAINS SALAD (V)

add \$3 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

ENTRÉE COURSE

THREE-CHEESE MANICOTTI (V)

\$21 per person

Three-Cheese Manicotti, Braised Spinach, Tomato Vodka Cream Sauce
No Chef's Choice Vegetable

LEMON ROSEMARY CHICKEN (GF)

\$23 per person

French-cut Chicken Breast, Natural Jus *with Garlic Whipped Yukon Gold Potatoes*

CHICKEN PUTTANESCA

\$24 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-Dried Tomato & Feta Risotto*

SEARED SALMON (DF, GF)

\$27 per person

Orange Bourbon-glazed Salmon *with Basmati Rice Pilaf*

DOOR COUNTY CHERRY PORK CHOP (GF)

\$27 per person

Door County Cherry Pork Chop, Port Wine Cherry Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

Desserts

Desserts may be paired with any Plated Lunch option

CHOCOLATE CAKE (V) \$4 per person

Layers of moist Chocolate Cake, Berry Garnish

CARROT CAKE (N, V) \$4 per person

Layered with Cream Cheese Frosting & Nuts

CHEESECAKE (V) \$5 per person

Silky Vanilla Bean, Berries

BERRIES & CREAM (GF, V) \$6 per person

Fresh Seasonal Berries, House-made Whipped Cream

TIRAMISU (V) \$8 per person

Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder

CRÈME BRÛLÉE (GF, V) \$9 per person

Vanilla Bean Crème Brûlée, Strawberries

**1-50 Guaranteed Guests, limit one (1) selection
51-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections**

Boxed Lunches

ATRIUM BOXED LUNCH

\$18 per person

Select one: Sandwich or Wrap (from page 13)

Includes: Potato Chips, Potato Salad, Whole Fruit, Jumbo Cookie

Condiments: Yellow Mustard, Mayonnaise

1-50 Guaranteed Guests, limit one (1) sandwich/wrap selection
51-100 Guaranteed Guests, limit two (2) sandwich/wrap selections
101+ Guaranteed Guests, limit three (3) sandwich/wrap selections

Add Beverages to your Boxed Lunch

See Page 11 for Selections

Lunch Tables



Lunch Tables

LAMBEAU FIELD PICNIC TABLE *Served with Iced Tea*

Two sandwich choices \$24 per person
Three sandwich choices \$30 per person

SANDWICH SELECTIONS *Served with House-fried Kettle Chips*

CHICKEN CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens,
Caesar Dressing, Shredded Parmesan, Tortilla Wrap

TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens,
Tomato, Tortilla Wrap

PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red
Pepper Hummus, Grilled Zucchini, Squash,
Red Onions, Field Greens, Tortilla Wrap

CHICKEN SALAD CROISSANT (N)

Cranberry Pecan Chicken Salad, Field Greens,
Fresh Croissant

CHICAGO-STYLE ROAST BEEF

Shaved Roast Beef, Mild Giardiniera,
Horseradish Aioli, Provolone, Field Greens,
Hoagie Roll

ITALIAN FOCACCIA ROLL

Genoa Salami, Capicola, Sun-Dried Tomato
Tapenade, Field Greens, Fresh Basil, Herb Aioli,
Provolone, Focaccia Roll

SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar,
Shaved Red Onion, Field Greens, Pretzel Roll

TURKEY CLUB

Smoked Turkey, Smoked Gouda, Bibb Lettuce,
Tomato, Bacon, Chive Mayo, Beer Mustard,
Thick-cut Sourdough Bread

GREEN SELECTIONS **Select one:** *with Ranch Dressing & Balsamic Vinaigrette*

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots

TUNDRA SALAD (GF, N, V)

Mixed Greens, Candied Pecans, Bleu Cheese
Crumbles, Dried Cranberries

COLD SELECTIONS **Select one:**

PASTA SALAD (V)

POTATO SALAD (DF, GF, V)

DESSERT **Select one:**

FRESH-BAKED JUMBO COOKIES (N)

CHEF'S CHOICE DESSERT (N)

SOUP Add \$4 per person, per selection

Chicken Noodle (DF) Loaded Baked Potato
Chicken Tortilla (DF) Tomato Bisque (GF, V)
Minestrone (DF, V)

Add Additional Beverages
See Page 11 for Selections

Lunch Tables

TRAINING CAMP TABLE *Served with Iced Tea*

\$24 per person

Coleslaw (GF, V)

Potato Salad (DF, GF, V)

Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut, Beer Brat Mustard*

Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*
Condiments: Ketchup, Mustard, Mayonnaise

House-fried Kettle Chips (DF, GF, V)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR TRAINING CAMP TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$1 per person

Add: Bacon (DF, GF)

add \$2 per person

Add: Pack 'N Cheese (V)

add \$3 per person

Sub: Pretzel Buns for Traditional Brat & Burger Buns

add \$1 per person

GREEN BAY CHICKEN TABLE *Served with Iced Tea*

\$25 per person

Coleslaw (GF, V)

Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*

Yukon Gold Whipped Potatoes (GF, V)

Select one: Pressure-fried Chicken (DF) or Rotisserie Chicken (DF, GF)

Fresh-baked Rolls (V) *with Butter*

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR GREEN BAY CHICKEN TABLE

Add: Pack 'N Cheese (V)

add \$3 per person

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

LUNCH TABLES MAY BE SERVED BETWEEN 11AM-3PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.
SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Lunch Tables

TASTE OF ITALY TABLE *Served with Iced Tea*

\$27 per person

Italian Salad

Romaine, Pepperoncini, Red Onion, Tomato, Kalamata Olives, Parmesan, Croutons, Italian Dressing

Cavatappi Pasta (DF, V) *with Tomato Basil Marinara*

Penne Pasta (V) *with Parmesan Cream Sauce*

Toppings: Meatballs, Grilled Chicken, Roasted Vegetables, Red Pepper Flakes, Grated Parmesan

Minestrone Soup (DF, V)

Garlic Bread (V)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR TASTE OF ITALY TABLE

Add: Grilled Shrimp (DF, GF)

add \$6 per person

BACKYARD BBQ TABLE *Served with Iced Tea*

\$28 per person

Coleslaw (GF, V)

Potato Salad (GF)

Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*

Pack 'N Cheese (V)

BBQ Pulled Pork (DF, GF) *with Hawaiian Rolls*

BBQ Chicken (DF, GF)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR BACKYARD BBQ TABLE

Sub: House-smoked Brisket (DF, GF)

with Cornbread Muffins for BBQ Pulled Pork

add \$3 per person

Lunch Tables

STEAKHOUSE TABLE *Served with Iced Tea*

\$31 per person

Garden Salad (DF, GF, Vegan)
Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and Balsamic Vinaigrette
Seasonal Roasted Vegetables (DF, GF, Vegan)
Loaded Mashed Potatoes (GF) *with Bacon, Cheddar, Scallions*
Thyme-seared Chicken Breast (DF, GF) *with Natural Jus*
Sliced New York Strip (DF, GF) *with Cognac Demi-glace*
Fresh-baked Rolls (V) *with Butter*
Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR STEAKHOUSE TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$1 per person

Sub: Baked Potato Bar (GF) for Loaded Mashed Potatoes
Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

add \$4 per person

Lunch Table Enhancement

SOUP

Add \$4 per person, per selection

Chicken Noodle (DF)
Chicken Tortilla (DF)
Minestrone (DF, V)
Loaded Baked Potato
Tomato Bisque (GF, V)

Add Additional Beverages

See Page 11 for Selections

Reception



Cold Reception Boards

The following selections all serve approximately 50 guests

| | |
|--|------------------------|
| ARTISAN CHEESE & BERRY (GF, V) Assorted Fine Cheeses, Seasonal Fresh Berries, Grapes <i>with Gourmet Crackers, Lahvosh, Crostini</i> | \$250 per board |
| CRUDITÉ (DF, GF, Vegan) Assortment of Fresh-cut Seasonal Vegetables <i>with Ranch Dip</i> | \$250 per board |
| MEDITERRANEAN TABLE Classic Tomato Bruschetta (GF, V), Baba Ganoush (DF, GF, Vegan), Hummus (DF, GF, Vegan), Marinated Olives (DF, GF, Vegan), Artichokes (DF, GF, Vegan) <i>with Pita Chips, Crostini, Celery, Carrot Sticks</i> | \$250 per order |
| FRUIT & BERRY (DF, GF, Vegan) Seasonal Sliced Fresh Fruits, Berries <i>with Yogurt Dip</i> | \$275 per board |
| SMOKED SALMON (DF, GF) Smoked In-house, Chopped Egg, Red Onion, Capers, other Traditional Toppings <i>with Gourmet Crackers, Lahvosh, Crostini</i> | \$275 per board |
| ARTISAN CHEESE & CHARCUTERIE (GF) Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish <i>with Gourmet Crackers, Lahvosh, Crostini</i> | \$300 per board |
| ANTIPASTO Marinated Olives (DF, GF, Vegan), Roasted Red Peppers (DF, GF, Vegan), Pepperoncini Peppers (DF, GF, Vegan), Italian Cured Meats (DF, GF), Fresh Mozzarella (GF, V), Assorted Cheeses (GF, V) <i>with Gourmet Crackers, Lahvosh, Crostini</i> | \$300 per board |
| SHRIMP COCKTAIL (DF, GF) 100 Jumbo Shrimp <i>with Cocktail Sauce, Lemon Wedges</i> | \$350 per board |

Hot Reception Boards

The following selections all serve approximately 50 guests

| | |
|---|------------------------------------|
| SPINACH & ARTICHOKE DIP (GF, V) <i>with Tortilla Chips, Celery, Carrots</i> | \$200 per order |
| CHORIZO QUESO DIP (GF) <i>with Tortilla Chips</i> | \$200 per order |
| BUFFALO CHICKEN DIP (GF) <i>with Tortilla Chips, Celery</i> | \$200 per order |
| PULLED PORK SLIDERS BBQ Pulled Pork (DF, GF) <i>with Hawaiian Slider Rolls</i> | \$200 per order |
| MINI BRATS Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i> | \$200 per order (50 pieces) |
| BEEF SLAMMERS Mini Festy Burgers, Cheddar, Caramelized Onions, Slider Bun <i>with Ketchup, Mustard</i> | \$250 per order (50 pieces) |

Cold Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

| | |
|--|-----------------|
| Mozzarella, Tomato Jam, Aged Balsamic Crostini (V) | \$125 per order |
| Caprese Skewers (GF, V) <i>with Balsamic Glaze</i> | \$145 per order |
| Antipasto Skewers (GF, V) <i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i> | \$165 per order |

BEEF, CHICKEN, PORK

| | |
|--|-----------------|
| Classic Deviled Eggs (GF) | \$125 per order |
| Prosciutto & Basil-wrapped Fresh Mozzarella (GF) | \$140 per order |
| Poached Pear Crostini (GF) <i>with Mascarpone, Balsamic Onion, Prosciutto</i> | \$155 per order |
| BLT Cheese Puffs | \$160 per order |
| Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i> | \$140 per order |

SEAFOOD

| | |
|--|-----------------|
| Smoked Whitefish Crostini <i>with Crème Fraiche, Fried Capers</i> | \$185 per order |
| Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i> | \$200 per order |
| Shrimp Ceviche Shooters (DF, GF) | \$225 per order |
| Mini Lobster Rolls | \$225 per order |

CONFECTIONS

| | |
|--|-----------------|
| Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i> | \$125 per order |
| Chocolate-dipped Strawberries (GF, V) | \$145 per order |
| Bite-size Desserts (N, V) <i>Mini Dessert Bars & Cheesecakes, Mini Pies, Mini Chocolate Eclairs</i> | \$150 per order |
| Assorted Mini Parfaits (N, V) <i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i> | \$150 per order |

Passed Cold Hors d'oeuvres **\$25 per server, per hour**
90-minute service recommended

Hot Reception Hors d'oeuvres

The following selections all contain 50 pieces

VEGETARIAN

| | |
|--|-----------------|
| Sargento Mini Grilled Cheese (V) | \$130 per order |
| Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i> | \$135 per order |
| Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i> | \$140 per order |
| Black Truffle Sacchetti (V) <i>with Brie Cream, Basil</i> | \$145 per order |
| Balsamic Mushroom Ragout (V) <i>with Brie, Micro Greens, Mini Naan</i> | \$145 per order |
| Individual Pack 'N Cheese (V) | \$160 per order |
| Fontina-stuffed Arancini (V) <i>with Romesco, Shaved Grana Padano</i> | \$165 per order |

CHICKEN

| | |
|--|-----------------|
| Chicken Parmesan Meatballs <i>with Marinara Sauce</i> | \$125 per order |
| Chicken Wings (DF, GF) <i>with Buffalo Sauce, BBQ Sauce, Bleu Cheese, Celery, Carrots</i> | \$135 per order |
| Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i> | \$135 per order |
| Blackened Chicken and Pineapple Quesadillas (DF, GF) | \$145 per order |
| Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i> | \$150 per order |

BEEF & PORK

| | |
|---|-----------------|
| Swedish Meatballs | \$125 per order |
| BBQ Meatballs | \$125 per order |
| Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i> | \$135 per order |
| Sausage & Cheese-stuffed Mushrooms Caps (GF) | \$145 per order |
| Beef Yakitori (DF, GF) <i>with Chili Mayo</i> | \$175 per order |

SEAFOOD

| | |
|---|-----------------|
| Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i> | \$160 per order |
| Crab-stuffed Mushroom Caps | \$175 per order |
| Mini Crab Cakes (DF) <i>with Creole Remoulade</i> | \$175 per order |
| Lump Crab Tot (DF) <i>with Old Bay Aioli</i> | \$215 per order |
| Bacon-wrapped Scallops (DF, GF) | Market Price |

Passed Hot Hors d'oeuvres \$25 per server, per hour
90-minute service recommended

Reception Stations

The following selections are recommended to be paired with items on Pages 28 & 29 to create your own Reception Stations. 90-minute service recommended.

MASHED POTATO BAR

\$8 per person

Yukon Gold Mashed Potatoes (GF, V),
Maple Whipped Sweet Potatoes (GF, V)
*with Shredded Cheddar, Crumbled Bacon, Sour Cream,
Scallions, Brown Sugar, Mini Marshmallows*

DIP TRIO

\$12 per person

Chorizo Queso Dip (GF), Buffalo Chicken Dip (GF),
Spinach Artichoke Dip (GF, V)
with House-fried Tortilla Chips, Pita Chips, Celery, Carrots

STADIUM FARE

\$14 per person

BBQ Pulled Pork (DF, GF) *with Hawaiian Slider Rolls*
Mini Hot Dogs (DF, GF), Mini Johnsonville® Brats (DF, GF)
with Mini Sausage Buns, Ketchup, Mustard
Kemps® French Onion Dip (GF, V) *with Potato Chips*

PACK 'N CHEESE MADNESS

\$16 per person

Baked Pack 'N Cheese (V)
*Toppings: Buffalo Chicken, Bacon Crumbles, Bleu Cheese Crumbles,
Sriracha, Tabasco*

NACHO BAR

\$17 per person

Shredded Chicken (DF, GF), Beef Barbacoa (DF, GF),
Nacho Cheese (GF, V)
with Flour Tortillas, Tortilla Chips
*Toppings: Salsa, Sour Cream, Jalapeños, Shredded Lettuce,
Diced Tomatoes, Black Olives*

ASIAN STATION

\$18 per person

Chicken Stir Fry (DF, GF, N), Shrimp Stir Fry (DF, GF, N),
Fried Rice (DF, GF, N), Vegetable Spring Rolls (DF, V),
Assorted Dumplings

SEAFOOD BAR

Market Price

Jumbo Shrimp (DF, GF), Crab Legs (DF, GF), Oysters (DF, GF)
with Cocktail Sauce, Mignonette Sauce, Lemon Wedges

Butcher Block

90-minute service recommended. \$75 Charge per Chef Required.
We Require One (1) Chef per selection for every 100 Guaranteed Guests.

BEEF Includes: Caramelized Onions, Au Jus, Horseradish Cream, Silver Dollar Rolls with Butter

ROASTED SIRLOIN (DF, GF) \$12 per person
Minimum 25 Guaranteed Guests

PRIME RIB (DF, GF) \$14 per person
Minimum 25 Guaranteed Guests

ROASTED TENDERLOIN (DF, GF) \$19 per person
Minimum 15 Guaranteed Guests

PORK Includes: Natural Pork Demi-glace, Silver Dollar Rolls with Butter

HERB-ROASTED RACK OF PORK (DF, GF) \$10 per person
Minimum 20 Guaranteed Guests

PORCHETTA (DF, GF) \$12 per person
Minimum 15 Guaranteed Guests

POULTRY Includes: Cranberry Chutney, Silver Dollar Rolls with Butter

ROASTED TURKEY BREAST (DF, GF) \$9 per person
Minimum 15 Guaranteed Guests

UPGRADE YOUR CARVERY

add \$15 per person

FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.

Make it a Meal, add:

Garden Salad (DF, GF, Vegan) with Ranch Dressing and Balsamic Vinaigrette

Seasonal Vegetables (DF, GF, Vegan)

Select one: Mashed Potatoes (GF, V) or Basmati Rice Pilaf (DF, GF, V)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

Dessert Stations

90-minute service recommended.

FROZEN TUNDRA BAR

\$10 per person

Kemps® Ice Cream

Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings

\$75 Charge per Attendant Required. We Require One (1) Attendant for every 75 Guaranteed Guests.

CHEESECAKE BAR

\$12 per person

Assorted Cheesecake

Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream

PETITE DESSERT STATION

\$15 per person

Assorted Mini Cheesecakes, Rice Krispies® Treats, Mini Cream Puffs, Mini Eclairs,

French Macarons, Mini Pies, Seasonal Fresh Fruit & Berries

Add Fresh-brewed Regular & Decaffeinated Coffee
to any Dessert Station

\$2 per person

Coffee Station

REGULAR COFFEE & DECAFFEINATED COFFEE

\$39 per gallon

Half & Half, Sugar, Sugar Alternatives

Customize Your Coffee Station

Gourmet Flavored Coffee

Flavored Creamers

White & Brown Sugar Cubes

White & Dark Chocolate Shavings

\$45 per gallon

add \$10, per day

add \$10, per day

add \$20, per day

Add Souvenir Packers Travel Mugs

\$6 per mug

Dinner



Two-Course Plated Dinner

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 31-33 are served with: Fresh Brewed Regular Coffee (Decaffeinated Coffee and Iced Tea upon request), Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

SALAD COURSE **Select one:**

GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

TUNDRA SALAD (GF, N, V)

add \$2 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

GREENS AND GRAINS SALAD (V)

add \$3 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

SEASONAL BURRATA SALAD (GF, V)

add \$3 per person

Ask your Coordinator for Seasonal offering details

CHICKEN ENTRÉES

LEMON ROSEMARY CHICKEN (GF)

\$25 per person

French-cut Chicken Breast, Lemon Rosemary Jus *with Parmesan Herb-roasted Potatoes*

CHICKEN PUTTANESCA

\$26 per person

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-Dried Tomato & Feta Risotto*

CHICKEN PICCATA (GF)

\$26 per person

Herb-seared Chicken Breast, Lemon Caper Sauce *with Garlic Whipped Yukon Gold Potatoes*

CHICKEN MARSALA (DF, GF)

\$27 per person

French-cut Chicken Breast, Mushrooms, Marsala Wine *with Roasted Yukon Gold Potatoes*

SPINACH & ARTICHOKE-STUFFED CHICKEN BREAST

\$28 per person

Spinach & Artichoke-stuffed French-cut Chicken Breast, Lemon Velouté *with Fingerling Potatoes*

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED. SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES. ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Two-Course Plated Dinner

BEEF ENTRÉES

- GRILLED MANHATTAN STRIP (GF)** **\$36 per person**
Grilled Manhattan Strip Loin, Mushroom Demi-glace
with Garlic Whipped Yukon Gold Potatoes
- BRAISED SHORT RIB (GF)** **\$40 per person**
8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms
with Garlic Whipped Yukon Gold Potatoes
- FILET (GF)** **\$44 per person**
Hand-cut 8oz Filet, Cognac Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

FISH & SHELLFISH ENTRÉES

- BROWN BUTTER-CRUSTED COD** **\$35 per person**
8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce *with Basmati Rice Pilaf*
- SEARED SALMON (DF, GF)** **\$37 per person**
Orange Bourbon-glazed Salmon *with Basmati Rice Pilaf*
- MAHI-MAHI (DF, GF)** **\$37 per person**
Grilled Mahi-mahi, Citrus Cream Sauce *with Basmati Rice Pilaf*
- BACON-WRAPPED SCALLOPS (GF)** **Market Price**
Seared Bacon-wrapped Scallops, Garlic Basil Butter *with Roasted Red Pepper Risotto*

VEGETARIAN & VEGAN ENTRÉES

- WILD MUSHROOM RAVIOLI (V)** **\$27 per person**
Wild Mushroom-filled Pasta, Sautéed Vegetables, Baby Spinach,
Parmesan Cream Sauce *Vegetarian Only*
No Chef's Choice Vegetable
- GRILLED PORTOBELLO MUSHROOM (GF, V)** **\$28 per person**
Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro
Select: Vegetarian or Vegan

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

Two-Course Plated Dinner

PASTA ENTRÉES

| | |
|---|------------------------|
| BUTTERNUT SQUASH TORTELLACCI (V) Butternut Squash-filled Pasta, Brown Butter & Sage Sauce | \$28 per person |
| BRAISED BEEF & VEAL TORTELLACCI Braised Beef & Veal-filled Pasta, Wild Mushroom Cream Sauce | \$30 per person |
| GIANT CHEESE-STUFFED RAVIOLI Oversized Pasta filled with Cheeses, Short Rib Bolognese Sauce | \$30 per person |

DUO PLATE ENTRÉES

All Duo Plate Entrées are served with: 4oz Black Angus Filet, topped with
Select one: Sautéed Mushroom Demi-glace, Bleu Cheese Crust or Cognac Demi-glace

| | |
|--|------------------------|
| LEMON ROSEMARY CHICKEN & CHOICE FILET (GF) French-cut Chicken Breast, Lemon Rosemary Jus with Parmesan Herb-roasted Potatoes | \$35 per person |
| CHICKEN PICCATTA & CHOICE FILET (GF) Herb-seared Chicken Breast, Lemon Caper Sauce with Garlic Whipped Yukon Gold Potatoes | \$36 per person |
| SEARED SALMON & CHOICE FILET (DF, GF) Orange Bourbon-glazed Salmon with Basmati Rice Pilaf | \$40 per person |
| MAHI-MAHI & CHOICE FILET (GF) Grilled Mahi-mahi, Citrus Cream Sauce with Basmati Rice Pilaf | \$45 per person |
| BACON-WRAPPED SCALLOPS & CHOICE FILET (GF) Seared Bacon-wrapped Scallops, Garlic Basil Butter with Roasted Red Pepper Risotto | Market Price |

1-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM. FOR GROUPS UNDER 50 PEOPLE, A \$100 CHARGE WILL BE ASSESSED.
SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

Desserts

Desserts may be paired with any Plated Dinner option

| | |
|--|-----------------------|
| CHOCOLATE CAKE (V) Layers of moist Chocolate Cake, Berry Garnish | \$4 per person |
| CARROT CAKE (N, V) Layered with Cream Cheese Frosting & Nuts | \$4 per person |
| CHEESECAKE (V) Silky Vanilla Bean, Berries | \$5 per person |
| BERRIES & CREAM (GF, V) Fresh Seasonal Berries, House-made Whipped Cream | \$6 per person |
| TIRAMISU (V) Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder | \$8 per person |
| CRÈME BRÛLÉE (GF, V) Vanilla Bean Crème Brûlée, Strawberries | \$9 per person |

1-50 Guaranteed Guests, limit one (1) selection
51-100 Guaranteed Guests, limit two (2) selections
101+ Guaranteed Guests, limit three (3) selections

Dinner Tables



Dinner Tables

All Dinner Table selections on pages 36 & 37 are served with: Regular and Decaffeinated Coffees, Iced Tea

TAILGATE DINNER TABLE

\$35 per person

Coleslaw (GF, V)

Potato Salad (DF, GF, V)

Johnsonville® Bratwursts (DF, GF) with Buns, Sauerkraut, Beer Brat Mustard

Festy Burgers (DF) with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears
Condiments: Ketchup, Mustard, Mayonnaise

BBQ Chicken Breast (DF, GF)

House-fried Kettle Chips (DF, GF, V)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR TAILGATE DINNER TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$1 per person

Add: Bacon (DF, GF)

add \$2 per person

Sub: Pretzel Buns for Traditional Brat & Burger Buns

add \$1 per person

SMOKEHOUSE BBQ DINNER TABLE

\$38 per person

Coleslaw (GF, V)

Potato Salad (DF, GF, V)

Country Green Beans (DF, GF) with Bacon, Carmelized Onions, Red Peppers

Pack 'N Cheese (V)

BBQ Pulled Pork (DF, GF) with Hawaiian Rolls

BBQ Smoked Brisket (DF, GF)

BBQ Chicken (DF, GF)

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

Sub: Yukon Gold Whipped Potatoes (GF, V) for Potato Salad

add \$2 per person

Sub: Baked Potato Bar (GF) for Potato Salad

add \$6 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

Dinner Tables

ROTISSERIE DINNER TABLE

\$43 per person

Garden Salad (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and Balsamic Vinaigrette

Coleslaw (GF, V)

Seasonal Roasted Vegetables (DF, GF, Vegan)

Yukon Gold Whipped Potatoes (GF, V)

Rotisserie Chicken (DF, GF)

Rotisserie Pork Loin (DF, GF)

Fresh-baked Rolls (V) *with Butter*

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR ROTISSERIE DINNER TABLE

Add: Rotisserie Sirloin (DF, GF)

add \$7 per person

Sub: Baked Potato Bar (GF) for Yukon Gold Whipped Potatoes

add \$4 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

STEAK IN THE GAME TABLE

\$45 per person

Garden Salad (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing and Balsamic Vinaigrette

Seasonal Roasted Vegetables (DF, GF, Vegan)

Garlic Whipped Yukon Gold Potatoes (GF, V)

Lemon Rosemary Chicken (DF, GF) *with Natural Demi-glace*

Seared Salmon (DF, GF) *with Orange Bourbon Sauce*

Carved New York Strip (DF, GF) *with Cognac Demi-glace*

Select one: Fresh-baked Jumbo Cookies (N) or Chef's Choice Dessert (N)

UPGRADE YOUR STEAK IN THE GAME TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$1 per person

Sub: Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes

add \$4 per person

Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions

From the Bar



From the Bar

Staffed Bars will incur a \$100 Charge per Bartender.

Hosted Bar: We require One (1) Bartender for every 50 Guaranteed Guests.

Cash Bar: We require One (1) Bartender for every 70 Guaranteed Guests.

Bar Packages: We require One (1) Bartender for every 60 Guaranteed Guests.

FULL BAR PACKAGE

\$14 per person first hour

\$9 per person each additional hour

Spirits, Cordials, House Wine, Domestic Beer, Specialty Beer, Coca-Cola Products, Nicolet Bottled Water

BEER, WINE & SODA

\$11 per person first hour

\$7 per person each additional hour

House Wine, Domestic Beer, Specialty Beer, Coca-Cola Products, Nicolet Bottled Water

À LA CARTE

SPIRITS

\$6 per drink hosted

\$7 per drink cash

Vodka

Absolut

Gin

New Amsterdam

Rum

Bacardi Superior

Captain Morgan Original Spiced

Malibu Coconut

Whiskey

Crown Royal

Jack Daniel's Old No. 7

Bourbon

Jim Beam

Scotch

Johnnie Walker Red

Brandy

Korbel

Tequila

Camarena Silver

Liqueur

Southern Comfort

CORDIALS

\$7 per drink hosted

\$8 per drink cash

Disaronno Amaretto

HOUSE WINES

\$6 per drink hosted

\$7 per drink cash

Chardonnay, Cabernet Sauvignon, Merlot, Moscato,

Pinot Grigio, Pinot Noir, Sauvignon Blanc, Riesling

DOMESTIC BEERS

\$5 per drink hosted

\$6 per drink cash

Miller Lite, Coors Light, Sharp's N.A.

PREMIUM BEERS

\$6 per drink hosted

\$7 per drink cash

Blue Moon Belgian White, New Glarus Spotted Cow,

Leinenkugel's Seasonal, Stella Artois

SOFT DRINKS

Coca-Cola Products **\$3 per 12oz can**

Nicolet Bottled Water **\$3 per 20oz bottle**

Cocktail Servers **\$30 per server, per hour**

90-minute service recommended

Specialty Bar Packages

Staffed Bars will incur a \$100 Charge per Bartender.

Bar Packages: We require One (1) Bartender for every 60 Guaranteed Guests.

ULTIMATE MIMOSA PACKAGE

\$10 per person *first hour*

\$7 per person *each additional hour*

Korbel Brut Champagne, Triple Sec, Garnishes

Select two: Orange Juice, Cranberry Juice, Peach Puree or Raspberry Lemonade

Add Additional Juices

add \$1 per person, per selection

BUILD-YOUR-OWN BLOODY MARY BAR

\$12 per person *first hour*

\$8 per person *each additional hour*

Absolut Vodka, Mr. & Mrs. T's Bloody Mary Mix, Tomato Juice, Celery Salt, Worcestershire Sauce, Tabasco Sauce, Lemons, Limes, Pickle Spears, Cocktail Onions, Old Wisconsin Beef Sticks, Assorted Cubed Cheeses

BLOODY MARY & MIMOSA PACKAGE

\$15 per person *first hour*

\$8 per person *each additional hour*

Mr. & Mrs. T's Absolut Bloody Marys with Lemons, Limes, Pickle Spears

Korbel Mimosas with Orange Juice, Oranges

UPGRADE YOUR BLOODY MARY

add \$5 per person

Add: Cocktail Onions, Old Wisconsin Beef Sticks, Assorted Cubed Cheeses

UPGRADE YOUR MIMOSAS

add \$1 per person, per selection

Add: Cranberry Juice, Peach Puree or Raspberry Lemonade

CRAFT COCKTAIL PACKAGE

\$13 per person *first hour*

\$8 per person *each additional hour*

Greyhounds, Mules, Mojitos, Palomas

Craft Cocktail Package requires One (1) Additional Bartender for every 120 Guaranteed Guests.

Wines by the Bottle

REDS

Cabernet Sauvignon

| | |
|--------------------------------|------|
| Proverb | \$28 |
| Sterling, Vintner's Collection | \$40 |
| Storypoint | \$50 |
| Louis M. Martini | \$70 |

Merlot

| | |
|--------------------------------|------|
| Proverb | \$28 |
| BV Coastal Estates | \$32 |
| Robert Mondavi, Private Select | \$50 |

Pinot Noir

| | |
|-------------------|------|
| Proverb | \$28 |
| Mark West, Select | \$37 |
| Erath | \$52 |
| MacMurray Estate | \$59 |

Shiraz

| | |
|----------------------------|------|
| Ravenswood, Vintners Blend | \$32 |
|----------------------------|------|

Red Blend

| | |
|--------------------------|------|
| 19 Crimes | \$30 |
| The Dreaming Tree, Crush | \$40 |

BLUSHES, BUBBLES

Rosé

| | |
|-----------|------|
| Proverb | \$28 |
| Rosehaven | \$35 |
| Erath | \$45 |

Champagne/Sparkling

| | |
|-------------------------|-------|
| Korbel Brut | \$40 |
| LaMarca Prosecco | \$45 |
| Moët & Chandon Imperial | \$120 |

White Zinfandel

| | |
|-------------|------|
| Canyon Road | \$28 |
|-------------|------|

WHITES

Chardonnay

| | |
|-------------------|------|
| Proverb | \$28 |
| Clos du Bois | \$34 |
| Chateau St. Jean | \$38 |
| Meiomi | \$46 |
| Cakebread Cellars | \$96 |

Pinot Grigio

| | |
|-----------------|------|
| Proverb | \$28 |
| Ecco Domani | \$33 |
| Terlato, Friuli | \$48 |

Sauvignon Blanc

| | |
|--------------|------|
| Proverb | \$28 |
| Tom Gore | \$38 |
| Whitehaven | \$48 |
| Kim Crawford | \$54 |

Riesling

| | |
|----------------------|------|
| Chateau Ste Michelle | \$28 |
| Wollersheim | \$36 |

Moscato

| | |
|--------------------|------|
| Barefoot, White | \$28 |
| Angove, Nine Vines | \$34 |

Thank You!

